

Fried Bread Recipe

This recipe is from my Mum. She makes the ABSOLUTE best fried bread ever!

Makes 12 floaters

Ingredients;

3 Cups of self raising flour

Pinch of salt

$\frac{3}{4}$ cup of milk

$\frac{3}{4}$ cup of water

1. Put flour and salt into a bowl.
2. Mix together and add the water and milk gradually to make a soft dough. If the mixture is too dry to knead add more water/milk mixture.
3. Knead the dough for 5-10 minutes in a light dusting of flour.
4. Roll out flat and cut into squares.
5. Deep fry in hot vegetable oil until golden and then flip.
6. Serve hot with butter.